

## STARTERS

**SLOW COOKED BUTTERNUT SQUASH AND EGGPLANT PAVE**  **21**

Cranberry and Baby Heirloom Tomato Relish | Roasted Shallot Saba Vinaigrette | Doug and Girl Micro Greens

**GRILLED SPANISH OCTOPUS** **25**

Navy Bean Purée | Valdivia Farms Tomato Coulis  
Marble Potatoes | Saffron Aioli

**TUNA TARTAR** **26**

Blue Fin Tuna | Winter Citrus | Tobiko Wasabi Caviar  
Cowgirl Crème Fraîche | Chive Oil

**MARKET OYSTERS IN THE HALF SHELL** **28**

Half Shell Oysters | Yuzu Gin Mignonette Sauce

**SEAFOOD PLATTER** **MP**

King Crab Legs | Jumbo Shrimp | West Coast Oysters  
Lobster Tail | Tuna Poke | Yuzu Gin Mignonette Sauce  
Black Pepper Cocktail Sauce

Please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



## SOUPS and SALADS

**DUCAN FAMILY FARMS TUSCAN KALE SALAD** **16**

Pepitas | Shaved Ricotta Salata  
Roasted Delicata Squash | Champagne Vinaigrette

**WEISER FARMS PUMPKIN BISQUE** **17**

Lobster Ravioli | Vanilla Foam

**HENRY'S WEDGE SALAD** **18**

Thick Cut Bacon | Crispy Onions | Cherry Tomatoes  
Buttermilk Ranch Dressing

**BABE FARMS BABY GEM CAESAR** **18**

White Anchovies | Purple Mustard Caesar  
Torn Toasted Croutons | Shaved Parmesan Reggiano

## SHAREABLES

**ROASTED CORIANDER AND CUMIN BABY CARROTS** **15**

Carrot Top | Pistachios | Mint Chimichurri Sauce

**BROCCOLINI** **15**

Charred Broccolini | Calabrian Chili Vinaigrette  
Parmesan Cheese

**THICK CUT TRUFFLE STEAK FRIES** **15**

Sea Salt | Truffle Aioli

## ENTRÉES

**ROOT VEGETABLE CASOULET** **29**

Rich Braised Cranberry Beans | Cipollini Onions | Parsnips  
Carrots | Beets | Sage Pesto Drizzle

**GRASS FED BISON BOLOGNESE** **34**

Bison Italian Sausage Bolognese | Rigatoni | Arugula  
Parmesan Cheese

**ROASTED MARY'S CHICKEN BREAST** **39**

Onion Risotto | Roasted Forged Wild Mushrooms  
Onion Marmalade | Tarragon Jus

**ATLANTIC BRANZINO** **46**

Pan Roasted Branzino | Butternut Squash Purée  
Braised Rainbow Swiss Chard | Meyer Lemon Beurre Blanc  
Crispy Sage

**HERB ROASTED VENISON LOIN** **54**

Maple Bacon Granola | Glazed Parsnips | Apple Butter  
Calvados Sauce

**PAN SEARED BEEF FILET** **56**

Sunchoke Purée | Charred Heirloom Carrots  
Golden Raisins | Beurre Rouge

**DOVER SOLE STUFFED JUMBO LUMP CRAB** **58**

Wilted Savoy Spinach | Yukon and Celery Root Purée  
Champagne Butter Sauce | Herbal Oil

**10 OZ. DRY AGED NEW YORK STEAK** **62**

Yukon Whipped Potatoes | Roasted Forest Mushrooms  
Delta Asparagus | Pinot Noir Sauce

**CHATEAUBRIAND FOR TWO** **185**

16oz Center Cut Filet of Beef | Gratin Dauphinois  
Market Medley of Organic Vegetables